

State Street Grill

114 S State St 18411-1547 · +15705855590 · Updated: Jan 14, 2026

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SOUPS 2

French Onion **\$8.50**

caramelized onions with beef and chicken stocks, garlic crouton, and gruyere cheese

Roasted Butternut Squash **AVAILABLE OPTIONS**

pureed soup topped with spiced honey baked walnuts

\$4.50

\$8.95

STARTERS 4

Chip App **\$6.75**

house made potato chips warmed with blue cheese dressing and balsamic glaze

Egg Rolls **\$9.95**

featured fried egg roll with special sauce

Sweet Potato Hummus **\$8.95**

toasted pita chips

Cauliflower Wings **\$12.50**

seasoned rice flour battered cauliflower wings tossed in a coconut sweet chili sauce, vegan caesar dressing

SALADS 6

House **\$8.95**

mixed greens, cucumber, grape tomato, kalamata olive, feta, raw apple cider vinaigrette

Caesar **\$10.95**

leaf lettuce, ciabatta crouton, shaved parmesan, chic peas, radish, and a lemon parmesan caesar vinaigrette

Truffle Cobb **\$13.50**

leaf lettuce, tomato, gorgonzola cheese, bacon, avocado, hard-boiled egg, truffled sherry vinaigrette

Spinach **\$12.95**

baby spinach leaves, smoked almonds, shaved parmesan, gold raisins, croutons, warm bacon vinaigrette

Red Beet Quinoa **\$13.95**

arugula, roasted red beets, quinoa, pickled red onion, walnuts, goat cheese, balsamic vinaigrette

Orange Sesame **\$12.25**

mixed greens, black beans, oranges, crispy wontons, avocado, sesame citrus ponzu vinaigrette

FLATBREADS 4

Margarita	\$10.95
basil (nut free) pesto, sliced tomato, shredded mozzarella	
Buffalo	\$12.95
blue cheese dressing, sweet chili wing sauce, breaded garlic chicken, cheddar cheese	
Mushroom	\$12.95
herbed goat ricotta, roasted mushrooms, pickled onions, mozzarella, pine nuts	
Short Rib	\$15.95
braised beef short rib, butternut squash puree, spinach, blue cheese, walnuts	

LUNCH BOWLS 2

Grilled Chicken	\$18.95
quinoa, tomato, cucumber, sweet potato hummus, lemon dressing, arugula, pine nuts	
Grilled Salmon	\$26.95
wild rice, broccolini, avocado, oranges, crispy wonton, teriyaki sauce	

SANDWICHES 7

Ground Chuck Beef Burger	\$10.95
grilled beef burger, leaf lettuce, tomato, and pickle, served on a buttered brioche bun	
Turkey Burger	\$11.50
grilled turkey burger, leaf lettuce, tomato, red onion, avocado, and garlic dill mayo served on a toasted multigrain ciabatta	
Bison Burger	\$16.25
grilled bison burger, leaf lettuce, tomato, red onion, and avocado, served on a toasted multigrain ciabatta	
Vegan Burger	\$13.50
black bean, sweet potato and mushroom patty, spring mix, red onion, avocado, teriyaki sauce, served on a toasted focaccia	
Chicken Salad Croissant	\$12.95
roasted chicken breast in a greek yogurt, grapes, cranberries, apple, and tarragon. Served with alfalfa sprouts	
Crispy Chicken	\$10.75
marinated breaded chicken thigh, pickle aioli, lettuce and sliced tomato on a brioche bun	
Fish Taco	\$13.95
featured fish, sauce, and accompaniments with toasted flour tortillas	

ENTREES 7

From the Range

featured free range entree upon availability

Catch of the Day

featured fish entree upon availability

Meatloaf	\$19.95
bacon wrapped Cooper cheese stuffed meatloaf, mashed Yukon potatoes, green beans, French onion sauce	
Salmon	\$26.95
pan roasted salmon filet, brussel sprouts and baby carrots, celery root puree, dill fennel aioli	
Ahi Tuna	\$24.95
seared ahi tuna steak, wild rice, asparagus spears, sesame ponzu vinaigrette, avocado, crispy onion	
Pappardelle	\$22.95
wild mushroom marsala cream sauce, sautéed spinach, pearl mozzarella, sun-dried tomatoes, zucchini ribbons	
Braised Short Rib	\$35.95
red wine braised beef short rib, butternut squash puree, green beans, reduced demi glace	
MAIN 12	
French Toast	\$9.95
sweetened condensed milk cinnamon battered brioche bread, served with powdered sugar and maple	
Sweet Pancakes	AVAILABLE OPTIONS
buttermilk pancake stack served with powdered sugar and maple	\$9.95
	Add Nutella: \$0.95
	Add Banana: \$0.75
	Add Chocolate Chips: \$0.50
	Add Walnuts: \$1.25
Seasonal Pancakes	\$10.95
weekly special	
Eggs Benedict	\$12.95
smoked ham, soft poached eggs, asparagus, hollandaise sauce, English muffin. Served with potatoes and tossed greens	
Green Bowl	\$11.95
pesto scrambled eggs, Brussel sprouts, spinach, quinoa, avocado	
Western Scrambled Egg Bowl	\$10.95
sausage, ham, peppers, onion, scrambled eggs served over potatoes, Cooper cheese and hollandaise sauce	
Corned Beef Hash	\$12.95
braised corned beef sautéed with caramelized onions, diced potato, brussel sprouts and topped with sunny eggs	
Avocado Toast	\$12.25
focaccia toast, avocado, roasted tomato, arugula, feta, vinaigrette, and sunny eggs served with potatoes and tossed greens	
Tater Tot Casserole	\$12.95
scrambled eggs, jalapeño, bacon, pepper jack cheese, queso sauce served in a skillet, side of tossed greens	

Egg Burrito	\$12.95
scrambled eggs, chorizo sausage, poblano black bean salsa, and cheddar, served with chili buttermilk dressing, potatoes and tossed greens	
Omelet	\$9.95
featured omelet served with potatoes and tossed greens	
Quiche	\$11.75
featured quiche served with potatoes and tossed greens	

TAKE IT TO THE NEXT DIMENSION 4

Berry Sophisticated	\$9.00
Stoli Blue + Simple Syrup + Fresh Lime + Blueberry Juice Topped w/ Champagne	
Champagne Bottle [Saturday Only]	\$19.95
Comes with Pineapple, OJ, Cranberry. 10AM-3PM	
St. Germain Cocktail	\$10.00
St. Germain + Fresh Lemon + Splash Simple Syrup + Topped with Champagne	
Bulleit Bloody Mary	\$9.00
Bulleit Bourbon with House Bloody Mary Mix	

DRINK MENU 9

Walk of Shame	\$10.00
Raspberry vodka + Saint Germain + muddled raspberries + lime juice + simple syrup	
Orange Crush	\$7.00
Tito's + Triple Sec + fresh OJ + topped with Sprite	
Grapefruit Crush	\$7.00
Tito's + Triple Sec + fresh grapefruit juice	
Mules	\$7.00
Vodka or bourbon + lime juice + ginger beer	
Berry Sophisticated	\$9.00
Blueberry vodka + blueberry juice + lime juice + champagne	
State Street Grill Cosmo	\$10.00
Citrus vodka + white cranberry juice + lime juice + triple sec	
Cosmopolitan	\$9.00
Citrus vodka + triple sec + cranberry juice + lime juice	
Fly Me To the Moon	\$10.00
Orange vodka + watermelon pucker + lime juice + pineapple juice + splash of sour mix	
Mimosa	\$7.00
Add Flavors: Blood Orange + Elderflower or Cucumber Thatchers Organic Liqueur	

TACOS 4

Pollo Mole

\$14.95

braised chicken in mole sauce, pickled red onion

Carnitas

\$14.95

queso fresco, pulled pork shoulder, sauce roja

Queso Fresco

\$13.95

seared fresh cheese, pickled vegetables, salsa verde

Rock Shrimp

\$16.95

garlic tomato relish, avocado

DESSERT 2

Mexican Hot Chocolate Creme Brûlée

\$8.95

Tres Leches Cake

\$7.95
